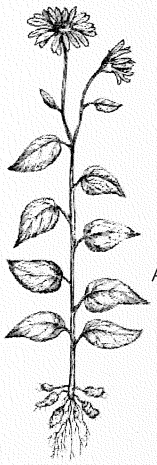
EPIPHANY FARMS
RESTAURANT

LATE FALL 2023



Sunchoke
(Helianthus tuberosus)
Also called the Jerusalem artichoke, sunchokes were first grown by Native Americans before spreading to Europe, then experiencing a resurgence here in the Midwest in recent years. Epiphany Farms grows over 2000 pounds of sunchokes each year.

SHAREABLE PLATES

SIGNATURE HUMMUS (V) Roasted Garlic, Seasonal Crisp Vegetables, Pickled Beets, Estate Chive Oil, Feta Cheese, Everything Lavash 10.29

BEYOND CORNBREAD Creamy Farm Greens, Garlic, Bacon Lardons, Whipped Goat Cheese, Herbs, House-made Hot Honey 12.99

TODAY'S TEMPURA Seasonal Vegetables, Kimchi Ranch, Herbs 11.79

CORNFLAKE CHICKEN Korean BBQ Sauce, Spicy Giardinera, Sesame Seeds 13.79

BUSSIN' MUSSELS Estate Pepper and Shallot Butter, White Wine, Garlic, Basil, Garden Relish 16.59

SOUP, SALAD, & BREAD

BREAD & BUTTER (V) Fresh-Baked Dinner Rolls and Honey Wheat Baguette, Sexy Butter 5.59

CARROT ROOT SOUP (V)(GF) Caramelized Onions, Egyptian Duqqa Crumble, Lemon Cream 8.29

NESTED EGG (V) Soft Poached Egg Wrapped in Crisp Phyllo, Hollandaise, Farm Vegetables 7.49

GREENHOUSE SALAD MIX (V) Fennel, Carrots, Kohlrabi, Feta, Lavash Crunch, Red Wine Vinaigrette 8.79

HEARTY AND HEALTHY SUPPER GREENS (V) Estate Kale, Apples, Pickled Jalapenos, Crispy Quinoa, Green Goddess and Parm 9.29

CHARBROILED STEAKS (GF)

Potato Gratan, Fall Vegetables & Hollandaise

12oz NY STRIP 39.79 **8oz TERIYAKI SKEWERS** 35.59 **14oz RIBEYE** 49.59

FILET MIGNON MEDALLIONS 4oz 34.29 **8oz** 42.59 **12oz** 55.79

Curly Kale
(Brassica oleracea)
Kale is packed with over 900% of your daily allotment of Vitamin K and 659% of Vitamin A. Kale takes very well to a variety of cooking techniques. We dress it for salads, saute it for hot entrees, and braise it for many other preparations!

FAVORITE ENTREES

All Entrees are accompanied with Our Farm Seasonal Vegetables

OUR PASTURE-RAISED CHICKEN (GF) Breast, Thigh and Leg, Roasted Potatoes & Sunchokes, Hot Honey, Demi Glace 32.29

BRAISED LAMB SHANK Citrus Couscous, Olives, Capers, Herbs, Red Onion, Feta, Grilled Lemon 43.59

PAN SEARED SALMON (GF) Quinoa, Broken Fennel Cream and Chive Blossom Spice 34.29

BBQ LOCAL PORK Mile High Bar-B-Que, Pulled Pork Shoulder, Cornbread, Cole Slaw and Pickled Jalapenos 29.79

SEA SCALLOPS (GF) Carrot Risotto, Grilled King Oyster Mushrooms, Garden Beet Relish 39.59

CIOPPINO PASTA Mussels, Scallop, Shrimp, Heirloom Tomato Sauce, Spinach & Chive Oil 35.59

STIR FRIED RICE (GF) "Uncle Roger Proud": Kimchi, Pak Choi, Egg, Garlic, Ginger, Scallions, Chili Crunch
Choice of Tofu 27.79 | Steak Skewer 30.79 | Shrimp 29.79 | Chicken 28.79

EPIPHANY PORK FEATURE Seasonal Chef's Celebration of our 100% Duroc Hogs raised at Epiphany Farms Estate 37.59

CHEF'S TASTING

Chef Curated Multi-Course Menu
Featuring Seasonal Favorites 89.00

Wine Pairing 41.00

ADDITIONAL SIDES AND PROTEINS

FALL GARDEN ROOTS (V)(GF) 6.59 **POTATO GRATAN** (GF) 7.99

SAUTEED MUSHROOMS (V)(GF) 7.99 **CLASSIC SEASONED FRIES** 4.99

ROASTED POTATOES & SUNCHOKES (V)(GF) 6.29

ADD-ON PROTEINS Steak Skewer 11.99 | Full Salmon 19.29 | Shrimp 10.79
3 Scallops 15.29 | Chicken 9.29 | Tofu 8.79

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform your server and we will do our best to accommodate, however 100% removal of certain items cannot be guaranteed.

(VG) *Vegan* (V) *Vegetarian* (GF) *Gluten Free*

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STARTERS

YUBA [2] (VG)(V) 6.59
Soy Marinated Tofu Pocket, Pickled Vegetables, Scallion, Sushi Rice, Teriyaki

SPICED EDAMAME (VG)(V)(GF) 5.29
Boiled and Seasoned to Perfection with Togarashi

PRETZEL ROLL (V) 8.99
Choice of House-Made Mustard or Nacho Cheese

BANCHAN 8.79
BBQ Squid, White Kimchi, Teriyaki Potatoes, Napa Kimchi, Assorted Radishes with Rice and Gim

ANJU DUMPLINGS: VEG OR PORK [5] 8.99
Pickled Vegetables, Scallion, Sesame, Teriyaki
Choice of Boiled or Fried

COLD BOWLS

FARM KALE SALAD (V)(GF) 7.99
Farm Greens, Candied Almond, Cranberry, Feta, Sherry Vinaigrette
Add Full Salmon 19.29, Shrimp 10.79, Chicken 9.29, Steak 11.99, Nested Egg 7.49, or Tofu 8.79

CHILLED NOODLE BOWL (V)(GF) 12.29
Sweet Potato Noodles, Tofu, Tamago, Miso Japchae Sauce, Greens, Pickled Vegetables, Shiitake Mushrooms, Scallion, Sesame

VEGETABLE BOWL (V)(GF) 12.29
Tamago, Tofu, Avocado, Greens, Rice, Pickled Veg

FISH BOWL* (GF) 14.29
Tuna Sashimi, Salmon Mix, Rice, Farm Greens, Pickles, Gim

HAND ROLLS

Served One Per Order

TAMAGO (V)(GF) 5.59
Farm Fresh Japanese Egg Omelette, Pickled Vegetables

MARINATED TOFU (V)(GF) 4.59
Kimchi, Pickled Vegetables

ATLANTIC SALMON* 5.59
Masago, Farm Vegetables

YELLOWFIN TUNA* (GF) 6.59
Avocado, Pickled Vegetables

SUSHI ROLLS

AVOCADO CUCUMBER (VG)(V)(GF) 9.79
Lemon Puree, Wasabi Mayo

GIMBAP (V)(GF) 11.79
Marinated Tofu, Kimchi, Pickled Vegetables, Teriyaki, Sriracha

GREEN MACHINE (VG)(V)(GF) 12.29
Marinated Tofu, Cucumber, Avocado, Pickled Shiitake, Cilantro, Chive, Farm Greens, Teriyaki

FARM 2 FACE (V) *No substitutions available* 14.99
Tempura Roll, Farm Greens, Farm Vegetables, Cream Cheese, Jalapeno Peppers, Teriyaki, Scallion, Ponzu Dipping Sauce

KOREAN SPICY CHICKEN 15.59
Chicken Thigh, Squash, Carrot, Basil, Kimchi, Teriyaki, Scallions

HYDRA TUNA ROLL* (GF) 15.99
Spicy Tuna Mix, Mint, Cilantro, Greens, Pickled Vegetables, Sunflower Seeds, Wasabi Mayo, Hydra Sauce

TEMPURA SHRIMP 15.99
Farm Vegetables, Scallion, Cilantro, Teriyaki, Spicy Mayo

SPICY SALMON* 14.59
Farm Vegetables, Jalapeno, Masago, Spicy Mayo, Sriracha

MEGA ROLL* (GF) 16.99
Korean BBQ Squid, Salmon, Farm Vegetables, Pickled Vegetables, Pineapple, Kimchi, Avocado, Teriyaki, Sriracha

GUCCI CALI 17.59
"Real" Lump Crab, Avocado, Cucumber, Lemon Puree, Teriyaki, Tempura Crumble

CLASSIC SUSHI

Nigiri Served with Rice, Gim, & Sauces

SALMON* [2] (GF) 4.99

YELLOWFIN TUNA* [2] (GF) 5.59

SALMON ROE* [2] (GF) 5.29

SCALLOP* [2] (GF) 7.79

ORDER ANY OF THE ABOVE NIGIRI AS SASHIMI*
Sashimi Served with Traditional Sauces

SASHIMI PLATE* (GF) 17.99
Salmon, Scallop, Tuna, & Salmon Roe, with Spicy Mayo, Teriyaki, Lemon Sauce, Tempura Crispies

(VG) *Vegan* (V) *Vegetarian* (GF) *Gluten Free*

* The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems Thorough cooking of such animal foods reduces the risk of illness.

RUSTIC PIZZA

Pizza add-on suggestions: Fried Egg 1.99; Pepperoni 2.59, Confit Chicken 2.59, House Sausage 2.59

MARGHERITA (V) 12.29
Tomato Sauce, Fresh Mozzarella, Fresh Basil

PIZZA BIANCO (V) *(Cannot be made Gluten Free)* 12.59
Roasted Garlic Cream Sauce, Mozzarella, Parmesan, Herbs

LOADED SUPREME 15.29
Tomato Sauce, Pepperoni, Sausage, Kalamata Olives, Cremini Mushrooms, Red Onions, Fresh Peppers, Mozzarella, Parmesan

EL DIABLO 14.79
Tomato Sauce, House-Crafted Andouille Sausage, Jalapeno, Mozzarella, Korean Red Pepper Flake

MILE HIGH CHICKEN PIE 15.79
Garlic Cream Sauce, Epiphany Farms' Chicken, Red Onion, Pickled Jalapenos, Parmesean, Provolone, Cheddar, Mizuna, Mile High BBQ Drizzle

HAWAIIAN 14.99
Tomato Sauce, Smoked Ham, Roasted Sweet Pineapple, White Cheddar, Herb Mix

SHROOMIE 14.59
Garlic Cream Sauce, King Oyster Mushrooms and Pearl Oyster Mushrooms, Mozzarella and Parmesan, Mizuna, Pickled Habanada Peppers, Truffle Oil

SEOUL BULGOGI 17.29
Tomato Sauce, Harmony Beef Bulgogi, Kimchi, Cheddar Cheese, Fried Egg, Scallion, Sesame

12" Gluten-reduced crusts available for 1.99

HOUSE MADE STEAM BUNS

Made In House Daily, Quantities May Be Limited

PORK STEAM BUNS [3] 11.29
Roasted Pork Shoulder, Korean BBQ Sauce, Scallion, Sriracha

VEGETARIAN STEAM BUNS [3] (V) 9.59
Farm Veg, Ginger, Garlic, Scallion, Sweet Potato Noodles, Sweet and Savory Sauce, Pickled Vegetables

WINGS

SUPER CRISPY JUMBO WINGS

5 FOR $8.99 | 10 FOR $16.99 | 20 FOR $29.99

Choice of Sauce:

°Anju Hot & Sweet *°Korean BBQ*
°Thai Chili & Lime *°Nashville Hot*

Chef recommends sauces served on the side for Ultimate Crispiness!

HOT BOWLS

PORK BELLY RAMEN* 16.99
Tonkatsu-Style Broth, Marinated Soft Boiled Egg, Seasonal Vegetables, Shiitake Mushroom, Scallion, Sesame

ESTATE CHICKEN RAMEN* 15.99
Tonkatsu-Style Broth, Marinated Soft Boiled Egg, Seasonal Vegetables, Shiitake Mushroom, Scallion, Sesame

anju

Means "bar snacks" in Korean; food that pairs well with alcohol, family, and friends

DESSERT OFFERINGS

ANJU TOFU DONUTS [7] (V) 9.99
Whipped Tofu, Caramel Sauce, Herb Sugar, Fresh Fruit

FUDGE BROWNIE (V) 8.99
Vanilla Ice Cream, Chocolate Sauce, Fresh Fruit

MINI COOKIES (V) 9.79
8 Warm Bite-Size Cookies, Vanilla Ice Cream; Brown Butter Chocolate Chunk & Farm Apple Oatmeal Cookies

INTERACTIVE CREME BRULEE (GF) 11.79
Estate Farm Eggs, Fresh Fruit, Farm Fruit Gel, House-Made Marshmallow

FLOURLESS CHOCOLATE CAKE (V)(GF) 9.59
Seasonal Fruit, Fruit Gel, Sorbet.....Can be Vegan upon request

CRANBERRY UPSIDE DOWN CAKE (V) 9.29
Orange Spice Cake, Cranberry Gel, Caramelized White Chocolate Crumble, Chantilly Cream, Orange Supremes

FROZEN DELIGHTS (V) 7.79
Daily Variety of 3 House-made Sorbets & Ice Creams

SWEET CELEBRATION 27.29
Creme Brulee, Donuts, and Chef's Favorites (serves 5-10)

ZERO PROOF COCKTAILS

BEE'S TEA Green Tea, Honey, Simple, Lemon 10.00

CALL OF THE WILD Chai Tea, Maple Syrup, Apple Cider Shrub 11.00

WIRED NOT TIRED Cold Brew, House Whipped Cream 9.00

NOT YOUR MOM'S SPRITZ Free Spirits Aperitivo, Rosemary Simple, Tonic 10.00

FUN FOR EVERYONE

PUSH BEYOND Apple Cider Maple Shrub, Soda 7.00

KARAOKE THYME! Herbal Syrup, Grapefruit Shrub, Soda 7.00

ESTATE HARVESTS

LEMONADE OR TEA Ask What's New! 6.00

BOTTLED WATER

Sparkling Pellegrino or Mineral Epicureo (34fl oz btl) 4.50

FALL COCKTAILS

HOUSE PUNCH Bartender's Seasonal Creation 9.00

BAKERY & PICKLE MARTINI Wheatley Vodka, Dolin Genepy, B&P House Dill Brine 14.00

MISTLETOE Corazon Tequila, Lime, Rosemary Syrup, Pomegranate Orange Shrub 12.00

THE CURSE OF THE GINGER Wodka Vodka, Ginger Liqueur, Cranberry Syrup, Lime, Soda 12.00

PEAR, SPICE & EVERYTHING NICE Flor de Cana 4yr Rum, St. George Pear, Maple Syrup, Lime 14.00

BOURBONHEIMMER Cedar Ridge Bourbon, Bordeaux Cherry Juice, Dem, Lemon 14.00

MIDNIGHT MANHATTAN Rough Rider Rye, Averna Amaro, Spoon River Junction White & Red Vermouth, Bitters 14.00

PEPP IN YOUR STEP CH Espresso, Peppermint Cream Liqueur, Creme de Cacao, Cold Brew 13.00

SAKE

SNOWMAIDEN Nigori "Cloudy" Style (300ml bottle) 20.00

LIVING JEWEL Junmai Style (300ml bottle) 20.00

WELL OF WISDOM Ginjo Style (300ml bottle) 25.00

GEKKEIKAN SAKE Junmai Style (single serving) 8.00

WINES BY THE GLASS

SPARKLING WHITE

CAVA BRUT Campo Viejo, Spain 9 | 35

WHITE

MOSCATO D'ASTI Tintero, Piedmont, Italy 11 | 43

PINOT GRIS Foris, OR 11 | 43

SAUV BLANC Le Grand Ballon, France 12 | 47

CHARDONNAY Stephen Vincent, CA 12 | 47

RED

PINOT NOIR Chasing Lions, CA 12 | 47

CABERNET SAUVIGNON No Fine Print, CA 14 | 55

CABERNET FRANC Cosentino, "The Franc", CA 11 | 43

CLARET RED BLEND Donati Vinyards, CA 13 | 51

BORDEAUX SUPÉRIEUR Chateau de Parenchére, France 15 | 59

BOTTLE & CAN BEERS

LIGHTER BODIED

NEW GRIST Lakefront, WI Gluten Free Pilsner 5.1% 6.50

312 Goose Island, IL Urban Wheat Ale 4.2% 6.00

DOMESTICS Bud, Bud Light, Miller Light, Busch Light 4.25

MICHELOB ULTRA Anheuser-Busch, MO 4.2% 4.50

ALLAGASH WHITE Allagash, ME Wit Bier 5.2% 7.00

SIPPIN PRETTY Odell, CO Guava Sour 4.5% 6.00

NON-ALCOHOLIC

BIG DROP Chicago, IL Pale Ale 0.5% 7.00

MEDIUM & FULL BODIED

GOOSE ISLAND IPA Chicago, IL American IPA 5.9% 6.00

ELIOT NESS Great Lakes, OH Amber Lager 6.1% 7.00

MILK STOUT Left Hand, CO 6% 7.00

HUNNI SOJU SELTZER

PEACH CHILI CA 4% 8.00

YUZU ELDERFLOWER CA 4% 8.00

GRAPE GINGER CA 4% 8.00

PEAR MINT LIME CA 4% 8.00

ROTATIONAL OFFERINGS

SEE THE BACK OF THE DESSERT MENU FOR DRAFT LISTS, CLASSIC COCKTAIL OF THE WEEK, AND RESERVE WINE BY THE GLASS!

WINE CORKAGE 15.00 per 750ml Bottle

OUTSIDE DESSERT FEE 2.00 per Guest